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Secrets of



CORRECT
TABLE
SERVICE

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CORRECT TABLE SERVICE

Chicago
COMPILED AND WRITTEN BY THE
SCHOOL OF DOMESTIC
ARTS AND SCIENCE



ISSUED BY
THE PICKARD STUDIOS
CHICAGO

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THE IDEALS OF THE PICKARD STUDIOS

The Ideals of the Pickard Studios bring a new and higher expression of artistic impulses in the decorating of porcelain.

Skilled decorators from schools of Germany, France, England, Russia, Italy, as well as America, have been formed into an unique organization. They individually enjoy the widest latitude in originating new ideas, and each of their productions bears the artist's signature.

The result is beautiful symphonies in color and design entirely at variance with the usual effects produced in hand-painted china.

Illustrations of but a few of the latest developments of the Pickard Studios are shown in this booklet.



Secrets of Correct Table Service

AUTHORITY SCHOOL OF DOMESTIC
ARTS AND SCIENCE · CHICAGO

THE refinement of a home is revealed in nothing more clearly than in the appointments of the table and the manner of serving food, whether this be done in simple or most elaborate fashion—good taste being equally possible to both. While eating is a necessity which human beings share with animals, we sink below their level when, in ministering to our physical needs, we do not at the same time feed our higher natures. We should gratify our eyes by a symmetrical arrangement of china, silver and linen; our ears by restfully quiet handling of the same; our minds by cheerful conversation, which a lack of methodical service precludes; and our hearts by looking to the comfort of each person at the table, especially of the guest, in whose honor we should set forth the best our means afford, without ostentation if it be elegant, without self-consciousness if it be simple even to meagerness.

Setting the Table

If the room contains a hanging light the center of the table should be directly under it. A "silence cloth" should always be used under a tablecloth to protect the surface of the table and to lessen noise.

The tablecloth should be laid smoothly and evenly on the table. Doilies instead of a cloth may be used for breakfast, luncheon, supper or the informal family dinner. Twenty-five to thirty inches is allowed from plate to plate.



No. 1 — Punch Bowl and Glasses.

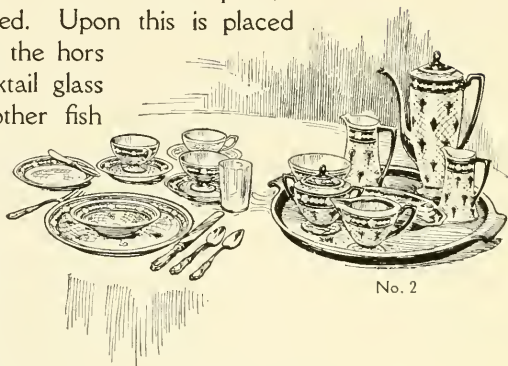


Hyacinthus

THE Hyacinthus decoration shows conventionalized white hyacinths arranged in panels against a soft gray background. The bottom of the design shows the white florets against a dull dark-blue background. This composition, though extremely elaborate, best illustrates the restful character of a low-toned color harmony.

An individual "cover" consists of plates, glasses, silver and napkin to be used by one person and is laid within this space.

An ornamental plate, called a "service plate," may or may not be used. Upon this is placed first the plate containing the hors d'oeuvre, canapes, cocktail glass for fruit, oysters or other fish cocktail, and in the next course the soup plate. To the right of this plate or space are laid the knives, with sharp edges turned to the left, the spoons, with the bowls turned up, and, sometimes the oyster fork. To the left are the forks, the tines turned up, arranged in the order in which they are to be used, the first being farthest from the plate. The water-glass stands at the point of the knife, the bread and butter plate, if used, at the top and slightly to the left of the forks; the napkin lies at the left of the silver with the fold at the top, the open edges at the right and toward the edge of the table.



No. 2

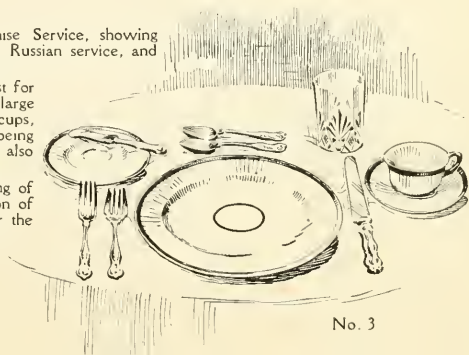
The Waitress

Whether the meal be served by the person who has prepared it or by a special maid, her hair, collar, apron and hands must be neat, trim and clean and her movements quiet and deft. When she has no kitchen duties, special watchfulness of every person's needs in the dining-

No. 2—Cover for Breakfast. Compromise Service, showing place of hostess ready for serving cereal, Russian service, and Coffee, English service.

On the tray are three pitchers—the smallest for cream; next in size for hot milk; and the large pitcher for hot water, provided to heat the cups, the water is poured into each cup; after being heated it is emptied into the bowl, which is also on the tray before the coffee is served.

No. 3—Cover for luncheon, for the serving of the meat course. Also showing the position of the coffee cup, which is to be placed after the remainder of the course has been served.



No. 3



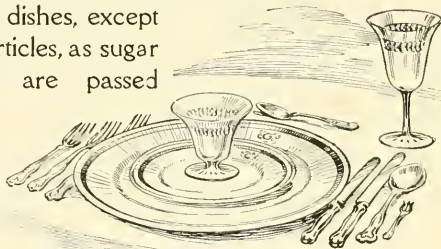
Bordure Antique

A DESIGN of encrusted gold relieved by a rich band of deep royal blue. On this band at regular intervals appear quaint, conventionalized bird forms, the beautiful flowing lines reminding one of old cloisonne or mosaic. The intense blue against the gorgeous background of encrusted gold produces a striking and harmonious contrast.

room is expected of her. In either case she is responsible for the proper temperature of dishes, which should be warmed for hot foods, cooled in the ice-box for salads or frozen dishes.

A folded napkin on the palm of the left hand is preferred to a tray for passing dishes, except where two or more small articles, as sugar bowl and cream pitcher, are passed together.

The waitress stands at the left of the person being served, whether she is passing a dish from which he is to help himself, or setting down or removing a plate, unless the article belongs to the right of the plate, as a cup, glass or spoon.



No. 4

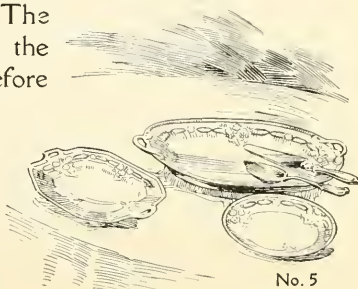
Forms of Service

There are three recognized methods of serving a meal, known as the English, the Russian and the Compromise Service. Of these three the English is best adapted to households where the help employed from outside is limited, though it is by no means confined to this limitation.

The Russian is the most formal. The Compromise, with points taken from both these, combines informality with elegance.

English Service

All the food belonging to one course or all that is to be served at a simple meal is placed on the table in platters and other suitable dishes before the host, hostess or some member of the family. The number of plates necessary for the persons seated may be in a pile, before



No. 5

No. 4—Cover for Dinner.

No. 5—Ice Cream Service. This service may also be used for other cold desserts, and for shortcakes and similar desserts.



Dahlia Rubra

THE gorgeous dahlias are set in an irregular wide gold border. The whole design is pitched to a high color key, admirable for the illumination of dusky corners in parlor or drawing room. When used for table decoration it stands forth against the white linen in dazzling brilliancy and beauty.

the carver, or taken, one by one, from the side-table and set before him. As each plate receives its portion, the waitress carries it either to the person serving another article of food, such as vegetables, or sets it directly before the person for whom it is intended.

At the last course of an English Service, when finger bowls are used,

a plate upon which are the bowl

and doily should be set in

front of each person. The

waitress should have an

extra plate in her hand to

set before the hostess as

soon as she takes up the

one ready to be passed.

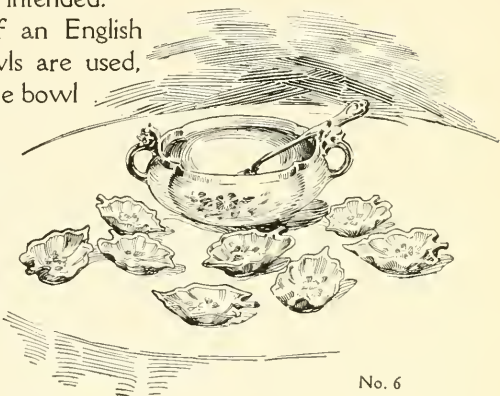
Each person having re-

moved the finger bowl

and doily from the plate,

the exchange of empty plate for the filled one is quietly

and quickly made.



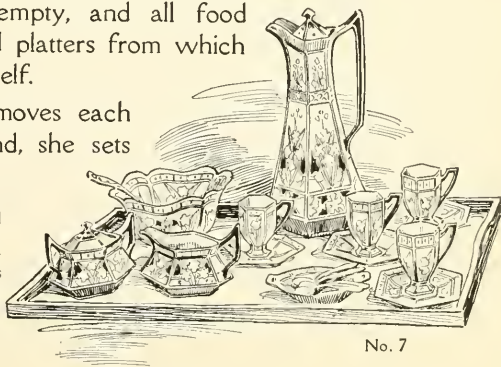
No. 6

Russian Service

As this serving is done from the serving-table or pantry, no food appears on the table, with the exception of candy, nuts and relishes.

Each plate may be brought from the pantry with a portion of the main dish of the course, and perhaps one accessory upon it, all other dishes being passed; or the plates are set down empty, and all food passed on well-arranged platters from which each person serves himself.

As the waitress removes each plate, with the right hand, she sets



No. 6—Nut Set, Bowl and individual dishes of same design.

No. 7—Chocolate Service. Cream or hot milk may be served in the pitcher, as well as whipped cream in the bowl.

No. 7



Lily Ornatum

IN a wide gold border are set ornamental white lilies tinged with violet. Immediately below the gold border is a band of the darkest violet luster which supplies a background for a labyrinth of penciled golden lines whose harmony is so perfect that it is a source of ever increasing admiration.

down the plate for the next course, with the left hand, the table never being without plates until it is cleared and crumbed before dessert.

Compromise Service

Some articles or whole courses are served upon the table in the English way, while others are passed in the Russian way. For example, the soup may be brought in individual plates from the pantry; the meat carved by the host, the vegetables passed by the waitress; the whole salad course also passed by her, and the dessert served.



No. 8

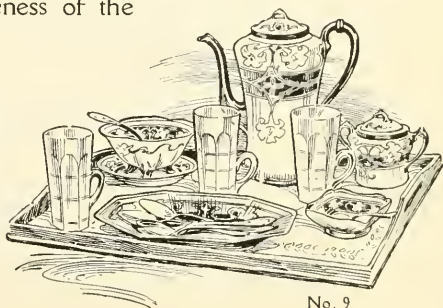
Sideboards and Side-Tables

All dishes and silver which are to be used during the meal should be set out upon a sideboard or side-table to facilitate service. The sideboard or side-table must be protected from heated dishes by an asbestos mat placed under the scarf or cover.

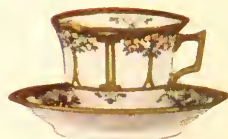
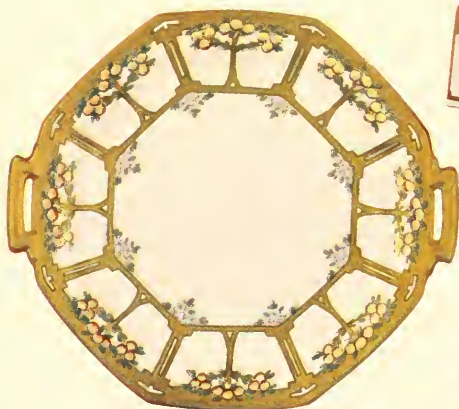
In setting the table for English service, crowding the dishes must especially be avoided. A small table or piece of furniture called a "butler's assistant," standing beside the hostess, may hold all dishes not in actual use and will add greatly to the attractiveness of the meal and ease of serving.

No. 8—After-Dinner Coffee Service. The large pitcher and the bowl are provided for hot water to heat the cups, as in sketch number two.

No. 9—Iced-Tea Service, with bowl for ice and dish for lemon. The tall glasses and long-handled spoons are made especially for serving this beverage.



No. 9



Orange Tree Decoration

A DAINTY conventional design in enamels. The orange tree is regarded as a prince among trees and the emblem of genius, love and gratitude. As it grows older it grows in beauty and fruitfulness, its blossom filling the air with its fragrance. Certainly a fit emblem of marriage promise and hope.

Clearing the Table

In clearing the table the following general rules should be observed.

1. Do not set one dish upon another.
2. Do not remove silver and cutlery from the dishes in which they have been used.
3. Remove platter or principal dish first, then smaller serving dishes, then individual dishes.
4. Before the dessert is brought in, *everything* not pertaining directly to it should be removed and the table crumbed.

It should always be remembered that whatever expedites service without offending eye or ear is in good taste. Larger dishes, therefore, should be lifted with both hands; relish dishes, etc., collected upon a small tray; while an individual cover consisting of a large plate, small plate and perhaps sauce dish may be deftly removed by placing both small plates on the tray, held in the left hand, and carrying the large plate in the right.

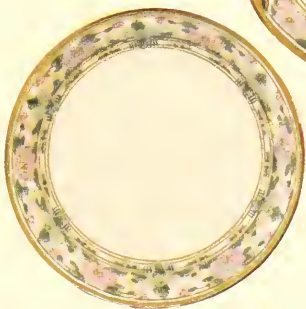
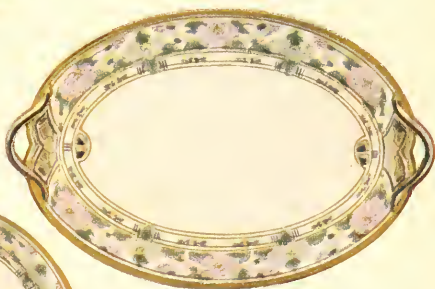
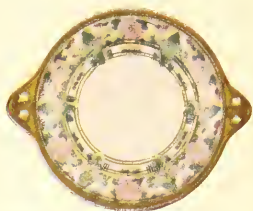
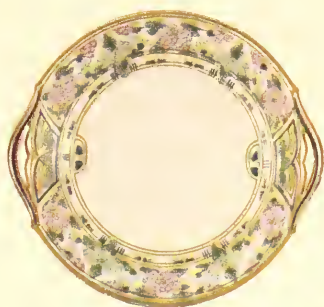
Removing Crumbs

If from a bare table, brush crumbs gently into a plate or small tray with a folded napkin or the edge of a fringed doily, and wipe all wet spots carefully.

If from a tablecloth, a silver crumb knife may be used instead of the napkin. In no case is a brush used.



No. 10—Porch wagon, for serving afternoon tea or porch lunches.



Enamel Chrysanthemums

THIS design is interesting because of its intrinsic beauty and historic connection, linking the work of the Pickard Studios (in its decorative scheme) with the best art of ancient ceramics. The design—a wide band of conventional pink and white chrysanthemums in enamel—is set against a background of green leaves and buds, an artistic touch of blue in the supporting band completing the harmony.

Order of Serving People at Table

The guest of honor, if a man, should be seated at the right of the hostess; if a woman, at the right of the host.

Different rules are preferred by different people; the following are accepted:

1. All the women served before the men, beginning with the hostess or guest of honor.
2. The guest of honor or the hostess served first, then the next person, irrespective of whether a man or woman, continuing thus around the table.

Serve one course, around the table to the right, the next to the left, that no side be always served last.

The advantage of passing a dish first to the hostess is that it enables her to see if it is properly prepared and provided with the necessary fork and spoon.

No 11—Butler's Assistant When using a butler's assistant a hostess may, by carefully planning her menu, serve her family and guests without the service of a maid, and avoid the confusion of rising from the table.

The set of shelves, enclosed on three sides, may be rolled or lifted into place, at the left of the hostess' seat, and facing her, after being arranged in the pantry; or the dishes and food may be carried into the dining-room and arranged there on the butler's assistant. The accompanying sketch shows the dishes necessary for a four-course luncheon in process of serving an imaginary meal. The first course, bouillon, was placed on the table before the guests entered the dining-room. The sketch shows the bouillon cups and spoons removed from the table and placed on the upper shelf of the butler's assistant, the main course having been taken from that shelf and served to the guests. There was room on this shelf for the whole of the course except the coffee cups: these were placed on the bottom shelf with the dessert service. The coffee service upon the top of the butler's assistant, a chafing dish or alcohol lamp for heating water, or keeping food or coffee hot, or a coffee percolator may be added with advantage to this service. On the third shelf is the service for a salad course, with oil, vinegar, paprica, mustard, salt, and bowls for ice and for mixing the salad dressing. The cold dessert is placed on the lowest shelf. Fruit and cake, tarts, or one of a number of the gelatine desserts are used with success in this manner. The foods should be covered with napkins while on the shelves before being served.



No. 11



The Modern Conventional

HERE is great richness combined with intricacy of design. All designs start from a natural form of some kind. This underlying form has been developed according to accepted artistic rules. In this Modern Conventional, which is probably founded on the butterfly, we have a gold ground with the attractive design worked out in blue, black and orange.

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